

'THE MENU' A TASTE OF STREAKY BAY

A TASTE OF STREAKY BAY WITH AMAZING SEA VIEWS

Brought to you in 2018 by Streaky Bay Tourism

Sunday, 22 April 2018, 10am - 5pm, STREAKY BAY FORESHORE LAWNS – Alfred Terrace

Entry is FREE.

Get ready to indulge in tasty dishes prepared by Streaky Bay and Eyre Peninsula producers and chefs including:

AMAZING MAINS

-Streaky Bay King George Whiting Soft Shell Taco, Cone of Streaky Bay Salt & Pepper Stingray and Fishmongers Snapper Pie and Hot Chips-*FishFix*.

-Oysters Kilpatrick & Oysters Natural-*Streaky Bay Marine Products*.

-Streaky Bay Meat Beef Short Rib in a Smokey BBQ Sauce with creamy Potato Salad, Riverfarm Lamb AB (Layer of hot chips with Riverfarm lamb topped with Garlic sauce, BBQ sauce, Chili Sauce and cheese) & Hot Chips-*Bayfunktion Café*.

-Charcoal spit roasted Port Lincoln Gourmet Meats Lamb & Elliott's bakery mini sliders with HM cream cheese and fresh apple slaw-*Handmade Catering* and;

-Charcoal spit roasted Port Lincoln Gourmet Meats Pork smoky barbecue & Elliot's bakery mini sliders with HM signature sauce and fresh apple slaw-*Handmade Catering*.

DELECTABLE SWEETS

-Moist walnut and pistachio Baklava with Haystacks Honey-*Handmade Catering*.

-Apricot Crumble Waffle with locally stewed Apricots, cinnamon crumble and cream to enjoy with a wide choice of coffees and teas-*Bayfunktion Café*.

CONDIMENTS AND MORE

Also available for tasting and purchase are:

-Salty Eyre seasoned shakes and condiments, Gourmet Salt Mix, Chilli & Garlic Olives, Lacto-fermented chilli sauce, Indian fermented lemon pickle, Quince paste, Chutney and Three fruit marmalade-*Salty Eyre*.

-A delicious South Australian honey from regional SA-*Haystacks Honey*.

-Streaky Bay Meat Service Mettwurst and Garlic Mettwurst-*Streaky Bay Tourism Information* stand.

-Streaky Bay Marine Products Canned Abalone-*Streaky Bay Marine Products*.

-Seafood Mezze Port Kenny Prawn pickled product-*Bayfunktion Café*.

-Elliott's Bakery & Café fresh artisan sourdough loaves in two varieties, grain or white-*Handmade Catering* and;

-Streaky Bay themed kitchen items.

REFRESHMENTS

-Peter Teakle Shiraz, released in 2017 containing the best grapes sourced from the Clare Valley in Port Lincoln. With a delicious, rich taste this wine is ready to drink now; Peter Teakle Cabernet Sauvignon, released in 2017 which also uses the finest fruit from the Clare Valley in South Australia; Peter Teakle Chardonnay is a surprise packet for many with the first taste a delight for those who branch out to try this wine crafted with the best grapes from the Adelaide Hills and; Peter Teakle Sauvignon Blanc their most popular wine, enjoyed by those who want a crisp, clean summer wine-*Peter Teakle Wines*.

-SALTY Session Ale, Eyre Peninsula Pale Ale, Section 49 Wheat Beer, Cage Diver India Pale Ale, Weezale Amber Ale and, Captain Porter Original Sin Coffee Stout- A unique range of tasty handcrafted beers. *Beer Garden Brewing* are passionate about bringing 'fresh eyre' on tap and;

-Water-*Streaky Bay Tourism Information* stand.

GET STYLISH

The 'Streaky Surf' range of clothing-*Streaky Surf*.

MUSIC

'Mortana'. Duo Vinnie and Julie Cash will bring a cruisy sound to the event setting the atmosphere for a great day.

'A TASTE OF STREAKY BAY'

Brought to you by Streaky Bay Tourism and supported by the District Council of Streaky Bay and the EP Farmer & Fishermens Market. Valued producers on site in 2018 are: Streaky Bay Marine Products, FishFix, Bayfunktion Café, Handmade Catering, Beer Garden Brewing, Peter Teakle Wines, Salty Eyre, Haystacks Honey and Streaky Surf. Producers who have products featured at the market are Elliott's Bakery & Cafe, Seafood Mezze Prawn products, Port Lincoln Gourmet Meats and Streaky Bay Meat Service. We thank musicians Vinnie and Julie Cash.